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| **Roast pumpkin and chickpea salad**    Serves 24 - 30 tastes  Source: Adapted from Taste.com.au | |
| **Ingredients**  500g pumpkin, peeled, deseeded, cut into 1cm dice  3 tablespoons olive oil  1/2 teaspoon coriander, ground  1/2 teaspoon cumin, ground  400g can chickpeas, drained, rinsed  1 small red onion, halved, thinly sliced  2 cups baby spinach, washed and spun dry  1 stick celery finely chopped  1/2 cup parsley, roughly chopped  100g feta crumbled  Dressing  1 large lemon, rind grated, juiced  3 tablespoons olive oil  ½ teaspoon Dijon mustard  Salt and pepper to taste | **Equipment**  Measuring cups and spoons  Mixing bowls  Baking tray  Baking paper  Knives  Chopping boards  Mortar and pestle  Sieve  Lemon juicer  Salad spinner  Jar with tight fitting lid |
| **What to do:**   * Preheat oven to 200°C. * Grind cumin and coriander with the mortar and pestle * Combine pumpkin, 3 tablespoons oil, ground coriander and cumin in a large bowl. Season with salt and pepper. Transfer to the baking tray covered with baking paper. Roast for 20 minutes or until pumpkin is tender. Allow to cool a little. * Meanwhile prepare the other vegetables * Combine pumpkin, chickpeas, celery, spinach, onion and chopped parsley in a large bowl. * To make the dressing, combine oil, lemon rind & juice and salt and pepper in a jar with a tight fitting lid – shake to combine. * Pour over pumpkin salad. * Toss until well combined. * Serve into 6 serving bowls, top with crumbled feta. | |